

2023 TAIT Ball Buster



Appellation: Barossa Valley

Varietal: 89% Shiraz, 9% Cabernet Sauvignon, 2% Merlot

Yields per Acre: 2-3 t/acre

Cases Produced: 5890

Wood treatment: 2-8 Year seasoned American/French

Length of barrel Maturation: 18 months.

Alcohol %: 14.9

Acidity – 6.62 g/l

PH - 3.41

Residual Sugar – 1.8 g/l

Colour : Deep/Dark crimson red hue, hinting at its richness and depth.

Aroma : The nose is rich and inviting: blueberry, ripe cherry and dark chocolate, framed by sweet French vanilla oak.

Palate : On the palate it is smooth and well structured, with flavours of blueberry and cherry. The finish is long and lasting.

Viticulture Practices: The grapes that make up the BallBuster are sourced from various vineyard located throughout the Barossa Valley. The vineyards are chosen such that they express the area that they are grown. The TAIT philosophy is that the grapes and subsequent wine must have intensity of flavor and richness. The age of the vineyards that make up the BallBuster range from 7-50 years old.

Vinification Notes: The grapes are picked when they are physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 7-10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to tank or barrel to undergo Malo-lactic fermentation. All wine is racked and returned to barrel 2 to 3 times during the 18 month period to ensure a clean wine that does not need any fining or filtration.